In this issue

**Research Article**

**Evaluation the Viability of the Saccharomyces Boulardii Bld-3 and its Influence on the Colonic Microbiota Composition by SHIME**

Published On: August 20, 2018 | Pages: 012 - 017

Author(s): Hai-Bo Zhang, Ning Peng, Qian Cheng, Zhi-Xian Chen and Yan Zhang*

During this study the viability of Saccharomyces Boulardii Bld-3 during passage through the upper GIT under fed and fasted conditions was evaluated. For this purpose, a Simulator of the Human Intestinal Microbial Ecosystem (SHIME®) was used, which allows to re-create the physiological conditions that are representative of the human GIT. Furthermore, the aim of ...

**Abstract View**  **Full Article View**  **DOI: 10.17352/jfsnt.000015**

**Sweet lupine recipe development and nutritional content of recipe at Holeta, Ethiopia**

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Legumes plants are important source of protein. Sweet lupine is one of the legumes plant which is protein and mineral source. In this study sweet lupine were prepared in different common Ethiopian food preparation methods in the form of cooked food (Nefro), Roasted food (Kolo) and Shero. ...

**Abstract View**  **Full Article View**  **DOI: 10.17352/jfsnt.000014**

**Antioxidant activity and nutritional value of Citrus limetta and Ananas comosus pomace**
Pulp waste from two fruits, Citrus limetta and Ananas comosus were analysed for in vitro antioxidant activity, total carbohydrate and pectin content and ascorbic acid. Total polyphenols determined in terms of catechol equivalents per 100g of pomace were higher in Citrus limetta (63-112 mg of catechol equivalents/100g pomace) as compared to Ananas comosus (22-86 mg ...